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VERAGES

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June 5, 1937

Hassall & Hehner, 2706 - 1875.

Treats plastered wine with tartrate of barium.

Thudicum 4121 - 1875.

Same as last. Alludes to fining wines by the blood of oxen and sheep, by the whites of eggs of birds, or by cows' milk or by Spanish earth.

Holland 320 - 1879.

Salicyclic acid, isinglass and bisulphite of lime.

Ewens, 2320 - 1881.

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A new method of aging brandy in six days by treating it with minutely powdered silver has been developed by Department of Agriculture chemists. The process, which consist in passing the brandy through a silver sterilizer, was invented by E. Arthur Beavens, Harry E. Gorealine and E. K. Nelson of the Bureau of Chemistry and Soils. In the quick-aging procedure, they say, a vanillalike aroma is produced and most of the raw alcohol flavor is lost.

"The quick aging of alcohol beverages," says the announcement of the discovery issued by the American Chemical Society, "has engaged scientific workers all over the world. The shortening of the time necessary for the aging process has many economic aspects, since the holding of large quantities of liquor in storage is often a financial burden and loss due to leakage and evaporation is likely to be serious."

Raw apple brandy drawn directly from a commercial still was given the silver treatment and compared after six days to a control sample from the same source. The latter had not changed while the treated sample had a more mellow flavor and a pleasing aroma. Chemical analysis showed that there had been little, if any, change in any of the known flavoring elements in the liquor. Whatever change takes place must be too small to be detected by chemical means, or effect some constituent not included in the analysis.

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↑ Wash. Star June 5, 1937